



## Starters

### MEATBALL BRUSCHETTA

Grilled sourdough crustini topped with house made marinara, mozzarella and hand formed meatballs and served over fresh pesto and parmesan – 13

### CRISPY CALAMARI

Crispy battered calamari seasoned and served with remoulade and grilled lemon – 15

### WARM BRUSSELS SALAD

Pan roasted brussels with bacon, blistered grape tomato, julienne red onion, and artichoke hearts, finished with fresh pesto, toasted almonds, balsamic drizzle and feta cheese – 14

## Salads

*All salad dressings are made in-house*

### CHICKEN ARTICHOKE

House mix tossed with grape tomatoes, marinated artichokes, julienne red onion, feta cheese and basil pesto vinaigrette, topped with grilled chicken breast – 23

### CHICKEN CAESAR

Layers of crisp romaine leaves with parmesan, garlic rosemary croutons, grape tomatoes, creamy caesar dressing and grilled chicken breast – 22

### GRILLED STEAK

Wedges of crisp romaine layered with blue cheese crumbles, grape tomatoes, julienne red onion, creamy blue cheese dressing and crispy bacon, topped with grilled bistro tender and crispy shallots – 25

*“Good Food is the ingredient that binds us together.”*

Split fee 4 ~ Substitutions subject to extra charge

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



## Entrées

*Includes house-made focaccia bread with dipping oil and your choice of soup or salad*

### GRILLED SALMON

Seasoned and grilled salmon filet topped with remoulade and panko, served over creamy parmesan brussel sprouts and artichokes, finished with balsamic drizzle, fresh herbs and grilled lemon – 28

### BUTTERMILK FRIED CHICKEN

Buttermilk marinated chicken thighs double dipped & lightly fried, served with sautéed vegetable and made to order mashed potato, finished with a drizzle of chipotle honey – 27

### BACON WRAPPED MEATLOAF

A mix of ground pork & beef and Karline's mix of seasoning & herbs wrapped in bacon and finished with bourbon tomato glaze, served with mashed potato and sautéed vegetable – 25

### CHICKEN MARSALA

Organic chicken breast sautéed with garlic, shallots and mushroom, deglazed with marsala wine and brandy, finished with cream reduction and served with mashed potato and sautéed vegetable – 28

### BISTRO AU POIVE

Peppercorn encrusted bistro tender sautéed with garlic shallots and mushrooms, deglazed with brandy and finished with cream reduction, served alongside mashed potato and roasted brussel sprouts and finished with fresh herbs and crispy shallots – 34

## Pastas

*Includes house-made focaccia bread with dipping oil and your choice of soup or salad*

### CHICKEN FETTUCCHINE

Diced chicken sautéed with fresh garlic and shallots, tossed with creamy parmesan & hand cut fettuccini, topped with parmesan and fresh herbs – 27

### CRISPY FRIED LASAGNA

Lasagna pasta layered with house made bolognese, ricotta cheese and mozzarella, breaded with panko and lightly fried, served on a bed of marinara, parmesan garlic alfredo and fresh pesto – 24

### SPAGHETTI & MEATBALLS

Linguini tossed with house made marinara and topped with hand formed meatballs, parmesan cheese, and a dollop of fresh pesto – 22

### CHICKEN FLORENTINE

Artichokes and spinach sautéed with grape tomato, garlic and shallots, tossed with linguini and pesto cream sauce, topped with grilled chicken, parmesan and balsamic drizzle – 27

### BUTTERMILK FRIED CHICKEN

#### MAC N' CHEESE

Sautéed garlic and shallots with broccoli and bacon, tossed with 3 cheese cavatappi, topped with buttermilk fried chicken and drizzled with chipotle honey and scallions – 27

Split fee 4 ~ Substitutions subject to extra charge

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# *Family Style*

## **SPAGHETTI & MEATBALLS**

Family size portion of linguini tossed in house made marinara and topped with hand formed meatballs, parmesan cheese and a dollop of fresh pesto, served with garlic bread and green salad or caesar salad – 65

## **CHICKEN ALFREDO**

Penne pasta tossed with parmesan alfredo topped with grilled chicken and parmesan baked and served with garlic bread and green salad or caesar salad – 65

## **BACON WRAPPED MEATLOAF**

A mix of ground pork & beef and Karline's mix of seasoning & herbs wrapped in bacon, finished with bourbon tomato glaze and served with mashed potato and sautéed vegetable – 75

## **BUTTERMILK FRIED CHICKEN MAC N' CHEESE**

Buttermilk marinated chicken thighs double dipped and lightly fried, and served with 3 cheese cavatappi mac-n-cheese, grilled garlic bread and a side of chipotle honey – 70

## **LASAGNA**

Lasagna pasta sheets layered with house made bolognese, ricotta cheese, and mozzarella and served with garlic bread and choice of green salad or caesar salad – 65

# *Extra Sides*

## **MAC-N-CHEESE**

3 cheese cream sauce tossed with cavatappi, broccoli and bacon – 16

## **MASHED POTATO**

Creamy potatoes whipped with garlic butter and cream – 15

## **GARLIC BREAD**

Grilled sourdough brushed with garlic butter – 8

## **GREEN SALAD**

Salad mix topped with julienne carrot, zucchini, grape tomatoes, cucumbers, croutons and choice of dressing – 7

## **CAESAR SALAD**

Layers of crisp romaine leaves with parmesan, garlic rosemary croutons, grape tomatoes and creamy Caesar dressing – 7